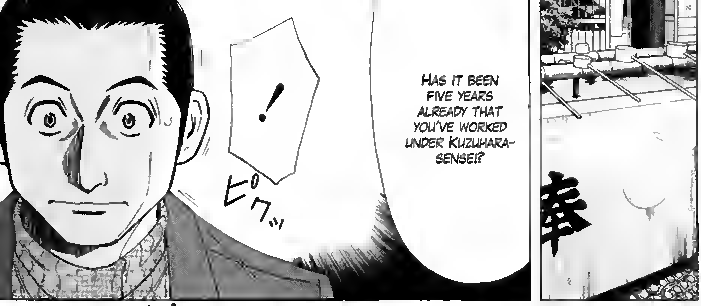
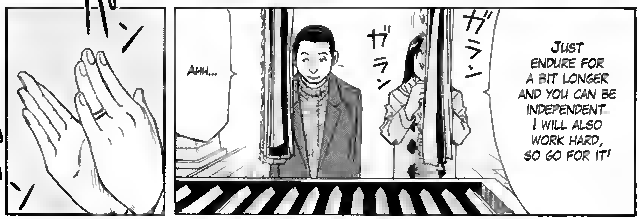




Glass12
裏切りのグラス 前編
The Glass of Betrayal (First Half)

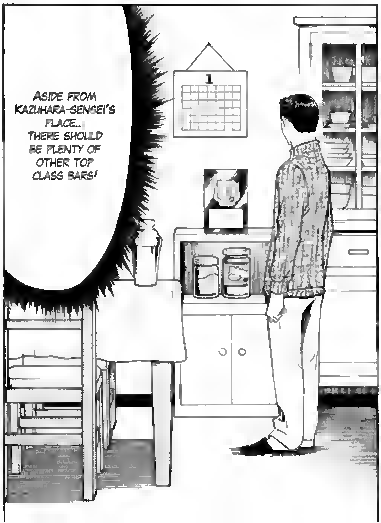
YOU RUINED THE ICE.
YOUR STIR STILL ISN'T PERFECT.
FIVE YEARS WITH THIS SKILL,
YOU'RE FIRED.
HE WILL DEFINITELY FORGIVE ME IF I SINCERELY APOLOGIZE!
KUZUHARA-SENSEI ISN'T THE DEVIL. IT'S JUST ONE MISTAKE
FIRED
FIRED
FIRED
I WAS HOPING.. THAT KUZUHARA-SENSEI COULD TAKE BACK HIS DECISION TO FIRE ME.
K
UCHIDA. WHY ARE YOU HERE?
HOTEL DIAMOND STAR

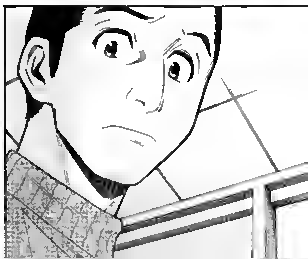
LAPIN'S BARTENDER?
LAST TIME, THAT ARROGANT BARTENDER FROM LAPIN CAME.
YOU SHOULD KNOW SENSEI'S PERSONALITY!
CLICK
YOU TWO, STOP GOSSIPING! FOCUS ON YOUR JOBS!
YEAH... IT'S RARE.
BUT SENSEI'S MOOD CHEERED UP AFTERWARDS
I WANT TO SAY !
S-SENSEI!

!
SENSEI...
LAST TIME, AT THE PARTY, I MESSED UP THE MARTINI!
I'LL BE CAREFUL TO NOT MAKE ANOTHER MISTAKE! PLEASE, GIVE ME ANOTHER CHANCE.
TO NOT MAKE ANOTHER MISTAKE...

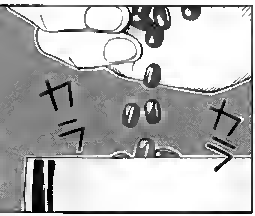
WHAT A BARTENDER IS ?
IT APPEARS THAT YOU STILL DON'T UNDERSTAND WHAT A BARTENDER IS.
IT'S OPENING TIME, YOU SHOULD LEAVE
SENSEI!
YOU CAN'T TELL ME TO GO IF I'M A CUSTOMER. RIGHT?
PLEASE LISTEN TO ME
THOSE WHO ARE FIRED BY ME AREN'T ONLY DISMISSED IN WORK
BUT THEY'RE ALSO NOT RECOGNIZED AS CUSTOMERS.

SCRAM!

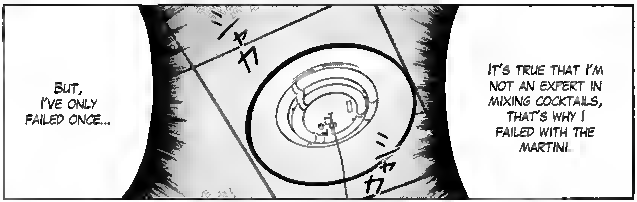

ASIDE FROM KAZUHARA-SENSEI'S PLACE... THERE SHOULD BE PLENTY OF OTHER TOP CLASS BARS!



Shinu Adzuki
Beans



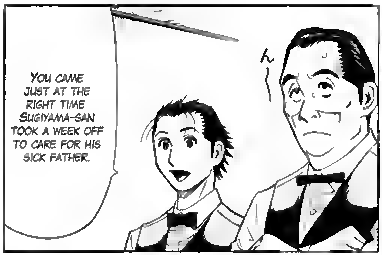
ANY PLACE WILL WELCOME ME!
AS LONG AS MY SKILLS ARE GOOD,
Cocktail contest
Shaking category
Beginner's Award


BUT, I'VE ONLY FAILED ONCE...
IT'S TRUE THAT I'M NOT AN EXPERT IN MIXING COCKTAILS, THAT'S WHY I FAILED WITH THE MARTINI.

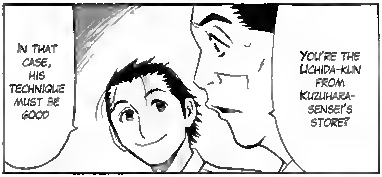
IN THAT CASE...

THERE IT IS!
PIIIII
YES. I'M THE UCHIDA WHO SENT IN THE RESUME A FEW DAYS AGO
...CAN'T HIRE ME?
...DOESN'T MATTER! THERE ARE STILL TWO OTHERS
RING
EH— CAN'T!?
EXCUSE ME. WHY CAN'T YOU HIRE ME
RING

DAMN IT! THAT'S THE REASON!
IT'S IMPOSSIBLE TO HIRE SOMEONE FIRED BY KUZUHARA-SENSEI!?
HE MUST BE SPEAKING BEHIND MY BACK!
RIGHT! I REMEMBER
DESPICABLE.
NEXT DAY
IT WAS SAID THAT THIS PLACE WAS FAMOUS WHEN IT WAS STILL OWNED BY THE PREVIOUS MASTER.
Lapin


You came just at the right time Sugiyama-san took a week off to care for his sick father.

You want to work here ?


In that case, his technique must be good
You're the Uchida-kun from Kuzuhara-sensei's store?

Yes except I'm no longer related to Kuzuhara-sensei.

I'm the manager caring for the store in the boss's place, don't interfere!
Shush!

Let's at least take a look at his skills!
Hmm... This hurts the brain. We're all working within Ginza in the same profession, how can there be no relation...?

BUT HE'S BEEN JOB HUNTING FOR TWO WEEKS
EH?
IF YOU PITY HIM, WHY DON'T YOU ALSO MIX ONE?
H-HOW CAN THAT BE
ぎゅっ
IF HE MAKES IT BETTER THAN YOU, I'LL FIRE YOU AND HIRE HIM!
I DEFINITELY WON'T LOSE TO THIS GUY!
PLEASE GIVE ME A CHANCE TO DEMON-STRATE MY ABILITIES!

I'LL MAKE YOU REGRET PITYING ME!
LET'S SEE...
GUESS THERE'S NO OTHER WAY, YOU GUYS GO MAKE SOMETHING
MAKE A SIDE-CAR
コト

WHICH BRANDY DO YOU WANT TO USE?
I COULD USE MARTELL, POPULAR FOR QUITE SOME TIME TO GIVE IT A DRY FINISH
BUT I WANT TO FOLLOW THE TRADITIONAL RECIPE AND USE COURVOISIER.
PRODUCT OF FRANCE
COURVOISIER
Le Cognac de Napoléon
COGNAC
Fine Champagne
Appellation Fine Champagne Contrôlée
VSOP
Cette Fine Champagne est un Cognac délicat et subtil issu des deux premiers crus de la région de Cognac
ブランデー
I'LL USE THE SAME
AND YOU?
BRANDY 30 ML.
COINTREAU 15 ML.
AND LASTLY ...
スッ
COINTREAU

ギュッ
ジャー
ガラッ
…
ズッ

I'LL SHOW YOU THE SKILLS OF THE WINNER OF THAT TALENT CONTEST'S BEGINNER AWARD!
CLACK
HOWEVER INVERSELY LARGE PIECES OF ICE WOULD BRING OUT THE BRANDY'S FLAVOR.
キン
THE BASICS OF SHAKING A COCKTAIL IS CHOOSING THE RIGHT SIZE AND HARDNESS OF ICE. IF WE WANT A DAZZLING LAYER OF CRUSHED ICE THEN WE NEED TO SHAKE SMALL PIECES OF SOFT ICE.
BUT MORE IMPORTANTLY, IT'S FOR THE...
シャカ
シャカ
WHY DO WE SHAKE? FOR THE MIXING FOR THE CHILL, ANYONE WOULD KNOW THESE REASONS.
THE MOISTURE FROM THE ICE WHEN IT MELTS WILL MIX AND SMOOTHEN THE OVERALL TASTE BUT TOO MUCH WILL WATER IT DOWN.
AND WATER!
IN COCKTAIL SHAKERS, THE LID SECTION HAS A SMALL SPACE FULL OF AIR SUCH THAT THE FOAM PRODUCED WILL LEAD TO A SOFTER FLAVOR
AIR!

THAT IS THE SKILL OF MAKING A COCKTAIL!
DEPENDS ON THE RHYTHM AND SENSITIVE HOLD ON THE SHAKER.
THE MIXING OF ALL THESE INGRED-IENTS
シャカ
シャカ
OI! HOW MUCH TIME DOES IT TAKE FOR THAT GUY TO MAKE ONE SIDE-CAR?
シャカ
...NN...?
THERE'S NO NEED TO TRY.
PLEASE, TRY IT. THIS IS THE SIDE-CAR I MADE

THE SIDE-CAR YOU MADE CAN'T BE SERVED TO CUSTOMERS.
SO YOU PRETENDED TO TEST MY SKILLS, BUT YOU WERE REALLY JUST PLAYING WITH ME.
YOU'RE ALL JUST AFRAID OF KUZUHARA-SENSEI'S AUTHORITY!
YOU NEVER PLANNED TO HIRE ME FROM THE BEGINNING!
DRINK IT YOURSELF AND YOU'LL KNOW.
THE TOP LAYER OF CRUSHED ICE SPARKLES AND SHINES... EXACTLY AS I IMAGINED
ゴク

...
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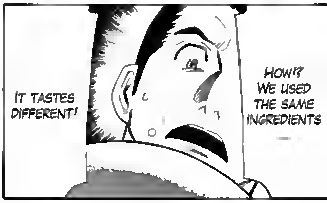
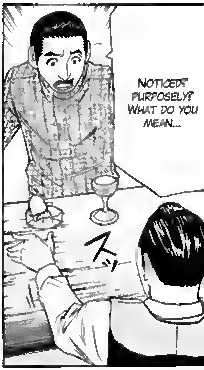
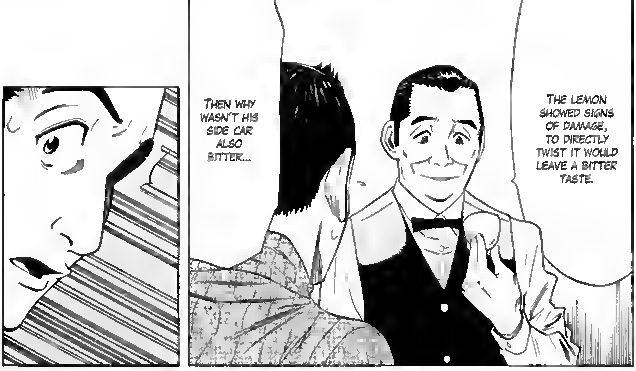
ゴクッ
!

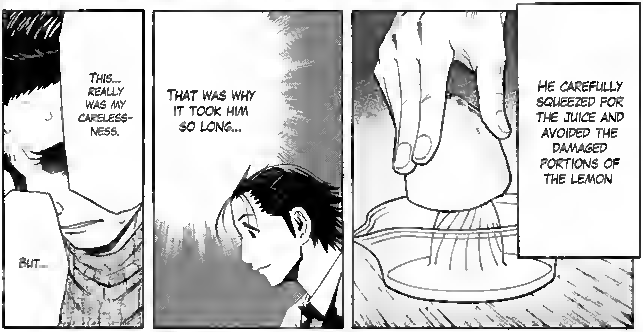
YEAH, IT WOULD BE UNFAIR IF I USED DIFFERENT INGREDIENTS
YOU NOTICED, THAT'S WHY YOU PURPOSELY DID THAT?

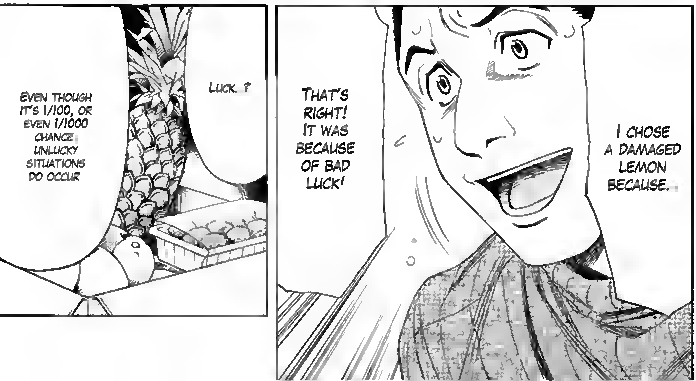

IT TASTES DIFFERENT!
HOW!? WE USED THE SAME INGREDIENTS

IT WAS THE LEMON


NOTICED PURPOSELY? WHAT DO YOU MEAN...
ストッ


THEN WHY WASN'T HIS SIDE CAR ALSO BITTER...
THE LEMON SHOWED SIGNS OF DAMAGE, TO DIRECTLY TWIST IT WOULD LEAVE A BITTER TASTE.


THIS... REALLY WAS MY CARELESS-NESS.
BUT...
THAT WAS WHY IT TOOK HIM SO LONG...
HE CAREFULLY SQUEEZED FOR THE JUICE AND AVOIDED THE DAMAGED PORTIONS OF THE LEMON


EVEN THOUGH IT'S 1/100, OR EVEN 1/1000 CHANCE, UNLUCKY SITUATIONS DO OCCUR
LUCK...?
THAT'S RIGHT! IT WAS BECAUSE OF BAD LUCK!
I CHOSE A DAMAGED LEMON BECAUSE...

To a customer, it is everything.
To a bartender, it may be a 1/100 chance of bad luck.
Breaking a glass, spilling wine, mixing up a customer's order. These things could be due to bad luck.
However, a professional bartender cannot let 'bad luck' be his excuse for failure.
Even though it may be a mere cocktail,
But once he betrays a customer, the bartender loses it all.
It is impossible for him to start over again even if he doesn't make anymore mistakes.
So, that was what Kuzuhara-sensei was trying to say...

AT THE SAME TIME, THERE CAN BE A 1/100 CHANCE OF GOOD LUCK!
IF THERE IS A 1/100 CHANCE OF BAD LUCK...
EXCUSE ME...
PLEASE, WAIT A MOMENT.
GOOD LUCK?
IT'S BECAUSE I'VE ALSO HAD SIMILAR EXPERIENCES...
YOU YOU'RE SPOUTING NONSENSE AGAIN...
IT IS YOUR GOOD LUCK THAT YOU CAME TO THE PLACE WHERE THE KIND HEARTED SAITOU-SAN MANAGES!

WHO INTRODUCED HIM IN, WHERE HE WORKED BEFORE, USING THESE METHODS TO DETERMINE IF WE HIRE SOMEONE IS WEIRD
ISN'T THE LESSON WE LEARN FROM ONE MISTAKE BETTER THAN LISTENING TO A HUNDRED LECTURES?
THAT'S HOW WE MATURE.
HE'S THE SAME
じわっ

THANK YOU
WHAT'S YOUR NAME?
I'M SASAKURA RYUU, NICE TO MEET YOU

HUH? SASAKURA RYUU!?
YOU CAN'T BE. THAT BARTENDER FROM THE RITZ HOTEL IN PARIS...
THIS MAN IS..

"GLASS OF... THE GODS"!

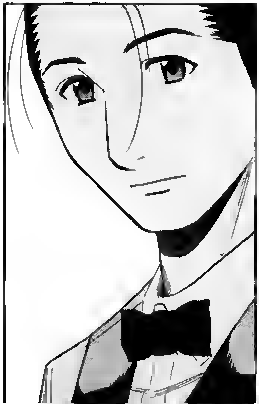
AHAHA!!
ME, FLIPPANT?
HOW SHOULD I SAY THIS... YOU LOOKED SO FLIPPANT...

I'M SORRY! I HADN'T NOTICED AT ALL! BECAUSE.

I'M SORRY, BUT WE'RE STILL IN THE MIDDLE OF PREPARING...

SQUEEEAK

R-REALLY!?
ALRIGHT! DO YOU WANT TO WORK HERE FOR A SHORT TRIAL PERIOD?



END OF PART ONE

DATS.US PRESENTS

B A R T E N D E R

Glass XII

TRANSLATOR: Seph
TRANSLATION CHECK: Punyan
CLEANING: Rein
TYPESETTING: sekushibijin84
TOUCH-UP: Vande
SPECIAL THANKS: Koroku
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